

# FATHOM

1英寻 = 1.83米  
1 fath = 1.83 m

## 开胃菜 APPETIZER

奥利维耶配烤时蔬, 帝王蟹. 54.6英寻 Olivier with Kamchatka king crab, baked vegetables, homemade mayo and chives. 54.6 fath	135 RMB
青花鱼配开心果酱, 墨西哥辣椒, 香菜. 54.6英寻 Mackerel with sauce from Italian green pistachio, jalapeno gel and two types of cilantro. 54.6 fath	280 RMB
熟成黄狮鱼配扇贝酱油. 27.3英寻 Dry-aged yellowtail with scallop garum, Italian capers, farm strawberries, and lemon balm. 27.3 fath	85 RMB
炭烧三文鱼配熟酸奶沙棘酱汁和西班牙火腿油, 黑松露 12.6英寻 Charcoal-kissed Norwegian salmon with fermented baked milk sauce, sea buckthorn, chorizo oil and black truffle. 12.6 fath	165 RMB

## 汤 SOUP

俄罗斯北方鱼汤. 109.3英寻, 54.6英寻 Northern soup with cod fish and smoked salmon, potato, leek and fir oil. 109.3 fath, 54.6 fath	155 RMB
马赛鱼汤. 10.9英寻, 109.3英寻, 54.6英寻, 60,1英寻 Bouillabaisse with clams, cod fish, squid and argentinian langoustines. 10.9 fath, 109.3 fath, 54.6 fath, 60.1 fath	160 RMB
蔬菜冷汤配帝王蟹. 54.6英寻 Green cold soup with Kamchatka crab, cucumber, avocado and oyster leaf. 54.6 fath	130 RMB

## 烩饭&意面&饺子 RISOTTO & PASTA & DUMPLINGS

手工海苔意面配三文鱼籽. 32.8英寻 Seaweed pasta with Russian salmon roe marinated in dashi broth. 32.8 fath	105 RMB
手工香草意面配帝王蟹, 番茄, 飞鱼籽. 54.7英寻 Thyme and rosemary pasta with Kamchatka crab, tomato and flying fish roe. 54.7 fath	175 RMB
犬牙鱼鹅肝饺子配牛肝菌汤, 俄罗斯梭子鱼籽. 546.8英寻 Dumplings with smoked antarctic toothfish and foie grass, Russian pike roe, porcini and hay stock. 546.8 fath	195 RMB
墨鱼烩饭配鳗鱼. 2.7英寻 Risotto with cuttlefish ink, grilled local eel, citrus foam. 2.7英寻	180 RMB
意大利面配凤尾鱼. 56.4英寻 Spaghetti with Italian Anchovy, thyme and cayenne black pepper. 56.4 fath	115 RMB

## 花园与海洋 GARDEN & THE SEA

烤茄子配金枪鱼酱. 54.6英寻 78 RMB  
Roasted eggplant with tonnato sauce and sorrel. 54.6 fath

碳烤西兰花苔配凤尾鱼薄荷酱. 54.6英寻 115 RMB  
Grilled broccolini with anchovy and mint sauce, Italian pistachios and nori chips. 54.6 fath

## 主菜 MAIN COURSES

帝王蟹菠菜茶饭卷. 54.6英寻 185 RMB  
Kamchatka crab with koji beurre blanc, rice cooked in red tea, spinach. 54.6 fath

鲟鱼肉卷配蘑菇酱, 烟熏鲟鱼子酱. 27.3英寻 335 RMB  
Sturgeon golubets with mushroom sauce and smoked sturgeon caviar. 27.3 fath

昆布包鳕鱼配蛤蜊, 帝王蟹, 青口贝酱汁. 109.3英寻, 54.6英寻, 10.9英寻, 5.4英寻 195 RMB  
Black cod baked in kombu seaweed with Kamchatka crab, clams, mussel sauce. 109.3 fath, 54.6 fath, 10.9 fath, 5.4 fath

烤红魔虾配龙虾酱汁. 10.9英寻 650 RMB  
Grilled scarlet shrimp with bisque sauce, herbs and capers. 10.9 fath

低温三文鱼配红椒酱, 花菜泥. 54.6英寻 220 RMB  
Norwegian salmon 47\* with bell pepper and saffron sauce, cauliflower puree and marinated kohlrabi. 54.6 fath

熟成多宝鱼配西班牙酱汁. 27.3英寻 890 RMB  
Dry-age turbot with miso phil-phil sauce. 27.3 fath

煎犬牙鱼配鳕鱼肝酱和青豆泥, 黑橄榄酱. 546.8英寻 290 RMB  
Antarctic toothfish with green pea pure, black olives topinada and cod liver mousse. 546.8 fath

## 陆地与海洋 LAND & THE OCEAN

澳洲和牛牛腹肉排配扇贝酱和黑加仑菠菜. 5.4英寻 325 RMB  
Australian Wagyu flap steak with scallop sauce and spinach with blackcurrant. 5.4 fath

风干熟成鸭胸, 虾浓汤, 甜菜根覆盆子酱. 54.6英寻 190 RMB  
Dry-aged Chinese duck breast with shrimp bisque, beetroot and raspberry sauce. 54.6 fath